

## COWBOY



## TO GIT YA STARTED

**Pulled Pork Taquitos\* \$17**

Rolled corn tortillas stuffed with Chipotle chile pulled pork, roasted corn, great guacamole & Cotija cheese. Red and green salsas.

**✓ Chunky Guacamole \$12****Los Pequitos \$13**

Jalapeño poppers with marmalade dipping sauce, beer batter fried, stuffed with cheese and scallions.

**Santa Fe New Mexican Egg Rolls\* (2) \$12**

Spicy chicken, corn, black beans, Hatch green chiles, onions and melted cheese. Served with avocado cream and salsa.

**✓ Campfire Cauliflower \$16**

Roasted cauliflower served with vegan dipping sauce.

**Chicken Wings\* \$19**

Chimayo green chile buttermilk dressing, crackling fried and tossed in Chimayo hot sauce.

**Crispy Calamari\* \$19**

A toss of calamari rings and fingers with spicy pomodoro sauce.

**Queso Fundido \$15**

Roasted poblanos, jalapeños, onion and tomatoes. Topped with queso Oaxaca. Served with corn chips.

**Cowboy Sliders\* \$17**

3 mini sliders with smoked BBQ pulled pork or our signature brisket and green chile slaw.

## EAT YER GREENS

**Cowboy Chop Chop Salad\* \$17**

Romaine, salami, Manchego, chick peas, cherry tomatoes.

**Southwest Caesar \$18**

Flash grilled romaine with creamy Parmesan lime dressing, cumin spiced croutons, spiced pepitas.

**✓ Spinach & Smoked Portobello Salad \$19**

With Heirloom tomatoes, avocado, sage and balsamic dressing.

**Smoked Salmon Salad\* \$25**

Caribe chile marinated salmon fillet, light smoked served Niçoise style with potatoes, greens, green beans, radishes, cherry tomatoes, lemon marinated olives, limey dressing.

**Simple Salad \$12**

Mixed greens, fried garlic, aged Parmesan, lemon and olive oil.

**Spinach Apple Feta Salad \$16**

Spinach, apple, feta, walnuts, red wine vinaigrette.

## YOUNG'UNS MENU

**Pint Size Burger\* \$12**

4oz burger, pickles, tomato and American cheese served with French fries.

**Chicken Nuggets\* \$11**

Real chicken tenders, crispy fried with Cowboy ranch dipping sauce served with French fries or carrots and celery.

**Small Fry Chicken Quesadillas \$10**

Corn tortillas griddled with chicken and Mexican cheese.

**Small Fry Bean & Cheese Burrito \$8**

Hand-held flour tortilla wrap with beans and cheddar cheese.

## LA CASA SPECIALTIES - SANTA FE STYLE

**Cantina Combo\* \$24**

Blue corn chile relleno, green chile chicken enchilada with herb green rice and ranch house black beans.

**Chicken Enchiladas Mole\* \$26**

Shredded chicken, Mexican cheeses, mole negro, crema. Served with herb rice and ranch house black beans.

**Cowboy Bolognese\* \$27**

Our version of this Italian classic. Smoked brisket tossed in creamy and spicy tomato sauce with Rigatoni pasta, Parmesan cheese and basil garnish.

**Chicken and Waffles\* \$18**

6oz boneless chicken breast deep fried in a spiced buttermilk batter served over a freshly made waffle with powdered sugar, maple syrup and a drizzle of our ancho chile caramel sauce.

**✓ Señor Jimmy's Smothered Tostada \$17**

Crispy tostada stacked with guacamole, black beans, lettuce, vegan cheese, tomatoes, smothered in Hatch green chile sauce, crema with herb green rice.

Add sliced grilled chicken breast\* +\$8  
Add flank steak\* +\$12

## FILL YA UP!

*Cowboy Burgers and Sandwiches are served with a choice of Kettle Fries, Curly Fries or Homemade Cactus Potato Chips. A half pound Certified Angus Beef or Vegan Beyond Meat™. On a brioche bun, sesame seed bun or flour tortilla.*

**The Cowboy Burger\* \$17**

Certified Angus beef, lettuce tomato, onion, pickles, American cheese, Johnny's special sauce and Hatch green chiles.

**Saddle Chicken Sandwich\* \$17**

Served crispy, green chile slaw served on a brioche bun.

**Famous Green Chile Sopaipilla Burger\* \$19**

Puffy sopaipilla tucked with certified Angus beef, roasted Hatch chile, house sour pickles, red onion, arugula, charred tomato, Pepper Jack and secret (shhhh) sauce with red chile candied bacon.

**Stag's Breakfast Burger\* \$18**

Certified Angus beef, piled high with bacon, fried egg, with pickled red onions, cheddar cheese and secret sauce.

**✓ Prairie Vegan Burger \$18**

Beyond Meat burger, blackened tomatoes, Hatch green chile, guacamole, our vegan queso served on a vegan brioche bun.

**The Bronco Burger\* \$20**

Certified Angus beef topped with our house smoked brisket, cheddar cheese, sweet & spicy bacon, Santa Fe BBQ sauce, homemade onion ring, green chile slaw on a Brioche Bun.

**Saddle Smash Burger\* \$17**

Two signature ground beef patties smashed to a crispy perfection, American cheese, onion jam, shredded lettuce, tomato, sliced pickles, smothered in our señor Jimmy's secret sauce served on a Brioche Bun.

## HOUSE FAVORITES

**Big Tex Cowboy Steak\* 18oz \$72**

USDA Prime Bone-in Ribeye, griddle butter seared with green chile hollandaise, horseradish mashed potatoes and asparagus stack.

**10 oz. Prime Ribeye\* \$45****Mole Ravioli with Sage Brown Butter \$21**

Mexican mole Coloradito with house-made pasta.

**✓ Vegan Pomodoro \$21**

Rigatoni pasta tossed in a vegan creamy and spicy tomato sauce with vegan feta cheese.

**Chicken Corral\* \$23**

Bone-in breast cast iron roasted with smoked tomato Santa Fe BBQ sauce, horseradish mashed potatoes and creamy green chile chard.

**Pan Blackened Salmon\* \$25**

Served with roasted asparagus, herb green rice.

**Shrimp Diablo\* \$32**

Six large blackened shrimp on a bed of green rice topped with our own New Mexico red chile sauce and fire grilled asparagus.

**Country Style Baby Back Ribs\* \$28**

Ribs with housemade Memphis style BBQ sauce with French fries and green chile slaw.

**USDA Prime Flat Iron Steak\* 8oz \$35**

Cholula butter, avocado salsa verde broiled jalapeño and chile relleno.

**Chicken-fried Pork Chop\* \$32**

Served with green chile gravy. Horseradish mashed potatoes, charred asparagus.

**Smoked Brisket\* \$32**

Served with our horseradish mashed potatoes, green chile slaw, and Santa Fe BBQ sauce.

## ON THE SIDE

**✓ Green Chile Tater Tots \$8****✓ Kettle Fries \$8****✓ Green Chile Slaw \$6****✓ Herb Green Rice \$6****✓ Ranch House Black Beans \$6****Smoked Potato Salad \$8****Sopaipillas with Honey Butter/Mexican Chocolate Sauce \$12**

Basket of Spanish Puffed Pastries

**Mac-n-Cheese \$8**

Elbow macaroni in a creamy Parmesan sauce.

## SWEET TOOTH FAVORITES

**Frozen Ancho Chile Peanut Butter Pie \$8**

Crunchy peanut butter, cream cheese, Piñon rum with a hint of chile, chocolate cookie crust.

**Sopaipillas Con Dulce De Leche \$13**

Mexican caramel ice cream, spiced chocolate sauce drizzle.

**Churro Adobe \$10**

Cinnamon sugar dusted churros with chocolate espresso dipping sauce.

**Ice Cream Taco \$10****Warm Apple Blueberry Cobbler \$10**

Topped with a buttery crust, vanilla ice cream and Ancho chile caramel sauce.

**Waffle Madness \$24**

3 scoops of ice cream, churros, whipped cream, sprinkles, chocolate sauce, Ancho chile caramel served on our signature waffle. Serves 4.

**Lil' Madness (our signature sundae) \$14**

Ice cream, whipped cream, sprinkles, chocolate sauce, Ancho chile caramel served on our signature waffle. Serves 2.

**✓ Vegan ice cream available upon request.**

mild to medium spice

✓ vegan

Substitutions and customizations may be available upon request.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.